North American

Buyer's Guide

Cleveland

Nobody looks at steam cooking quite like we do.

- ✔ Combi-Ovens
- ✔ Steamers
- ✔ Kettles
- ✔ Mixer Kettles
- ✔ Braising Pans

CONVOTHERM by Cleveland

Manitowoc

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Cleveland

At **Cleveland**, we're always looking for new and better ways to do steam cooking. No other steam equipment manufacturer offers you so many options, so many models, so many ways to delight your guests with juicy, flavorful foods prepared with the power of steam.

Whether you need a convection steamer, a **Convotherm® by Cleveland** combi-oven steamer, braising pan, or steam jacketed kettle, look to Cleveland…named Best in Class for Steamers by industry professionals for the sixth consecutive year.

To learn more, call 1-800-338-2204 or visit www.clevelandrange.com.

COMBI-OVEN / STEAMERS

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COOK CHILL ADVANCED FOOD PRODUCTION SOLUTIONS

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CONVOTHERM by Cleveland

Unlimited Flexibility

Bake – Create all your baking goods

- **Greater flexibility**: Your kitchen can be converted into a baking area whenever required.
- **Increased profit**: Thanks to automated production less food is wasted.
- **More confidence**: Results are always consistent with "**Press & Go**" and the Tray Timer functions.
- **Higher quality**: With "**Crisp & Tasty**", crisp, light baking introduces a new dimension to your kitchen!
- Products are evenly baked with the use of special baking racks and shelf spacing.

Grill or Roast – Increase the benefits

With CONVOTHERM by Cleveland Combi Oven-Steamers, preparing meats is easy.

Enjoy the various new possibilities and improve your food quality.

- **Greater flexibility**: Ideal for breakfast, lunches, appetizers, dinners or catering.
- **More confidence**: Simple pre-programmed cooking processes guarantee consistent high quality results with the "**Press & Go**" function.
- **Best quality**: With "**Crisp & Tasty**", your dishes are even crisper and more succulent with the lowest possible meat loss.

Deep-Fry – Lose that fat

- **Higher quality**: With "**Crisp & Tasty**", fries are golden brown on the outside and deliciously flavorful on the inside.
- **Additional benefit**: There is no need to buy and then dispose of expensive deep-frying fats.
- **Healthier food**: There is significantly less fat content in the dishes.
- **Friendly to the environment**: It takes very little effort to clean and there is no used oil disposal of.

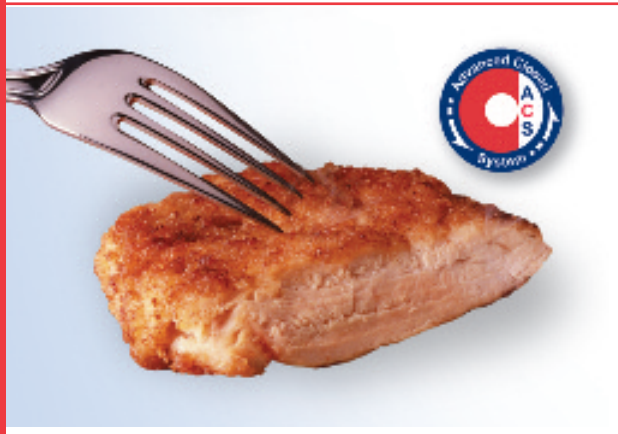
Steam – The Natural Way to Cook

Pure pressureless convection steam, swirling in a continuous turbulent flow is perfect for preparing many popular entrees and side dishes.

- **Foods Look Brighter**: Fresh or frozen vegetables and seafood will be brighter and more appetizing because their natural colors are enhanced.
- **Foods Taste Better**: The gentle essence of steam locks in delicious natural flavors.
- **Food Is More Nutritious**: Because food is cooked at the lowest effective temperature, a uniform 212°F (100°C) it maintains optimal nutrition.

Advanced Closed System +3

featuring **Crisp & Tasty**



Advanced Closed System

The "Heart and Soul" of the CONVOTHERM by Cleveland Combi Oven-Steamer, the "**Advanced Closed System**" is the world's first closed system that automatically controls moisture and heat based on the physical properties of the food being cooked.

Globally patented

+ Disappearing Door –

Built-in safety:
A helpful feature for more freedom of movement – now fitted as standard on all CONVOTHERM by Cleveland Combi Oven-Steamers.

- More space in small kitchens.
- More freedom of movement when working.
- Effortless handling.
- More safety when working – reduced risk of burns.

Featuring

+ Crisp & Tasty

"**Crisp & Tasty**" guarantees perfect cooking results! The "**Advanced Closed System**" technology is a revolution in the culinary world: your dishes will be crispier and more succulent with less meat loss.

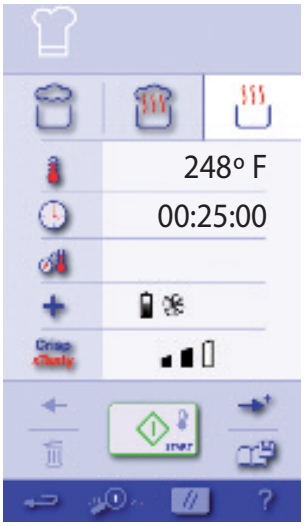
- **Faster cooking**: No cool down required.
- **Simplicity**: Moisture is regulated automatically.
- **Better quality**: A product's own flavor and color are preserved.
- **Better working climate**: No steam or heat escaping, keeping the kitchen cooler.
- **Lower costs**: Optimized usage of water and electricity.

+ Press & Go – The auto-pilot for the kitchen

It couldn't be simpler. Superior quality – with just the press of a button – guaranteed any time and every time.

- "**Press & Go**" program starts automatically at the touch of a button.
- **More cost control**: Turn your kitchen staff into professionals.
- **More quality**: The operating panel is water-repellent with logical, easy-to-understand symbols.
- **Time savings**: Cook book library for up to 250 stored recipe programs, with up to 20 steps for each recipe.

easyToUCH™ – the new user friendly touch screen combi control option



Easy, clear user Interface

Large symbols
for quick recipe entry

Simply press the desired picture
and you are cooking

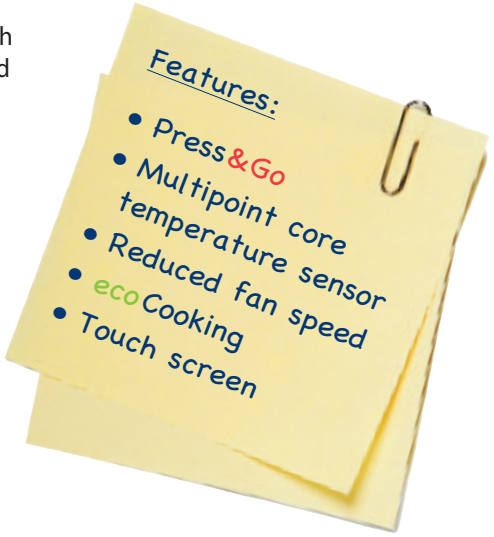
Your easyTouch advantages

The simple **easyTouch** user interface opens up new options for the operator with its large color touch screen display. With **easyTouch**, CONVOTHERM by Cleveland is ready for the future with these new multi-functional controls.

Your benefits:

easyCooking	Simple touch screen operation.
	Optimum results with the clever pre-heating system.
easySystem	Ideal system for chain operators.
easyControl	Product safety through automatic HACCP data logging of cooking processes.
easyService	Visual service diagnostic display.
easyEco	Up to 25% less energy consumption – "**ecoCooking**".

Available, for all Combi models, electric or gas, spritzer or steam generator version – only from CONVOTHERM by Cleveland.



CONVOTHERM by Cleveland

Boilerless Models

(Shown with standard controls)

OES/OGS

For North America only.

Electrical or gas operation with injector system for steam (boilerless)

OES/OGS-6.10

OES/OGS-6.20

Pan Capacity		
2.5" (65mm) full size steam table pans (1/1GN)	Six (6)	Fourteen (14) *or*
18" (457mm) x 26" (660mm) full size sheet pans (2/1GN)		Seven (7)
Recommended # of Meals per Day	80-100	160-200
Unit Dimensions (W x D x H)	41.04 x 34.50 x 35.13" (1042 x 876 x 892mm)	52.26 x 43.24 x 36.82" (1327 x 1098 x 935mm)
Shipping Weight	375 Lb	485 Lbs
Installation Requirements (OES)	**208/3/60 240/3/60**	**208/3/60 240/3/60**
Total Connected Load	9.9 KW 12.8 KW	16.4 KW 21.6 KW
Hot Air	8.6 KW 11.4 KW	14.7 KW 19.6 KW
Amps per Phase	27.3 30.8	45.5 51.8
Installation Requirements (OGS)	120 V, 11.7 Amps, 60 Hz, single phase	120 V, 11.7 Amps, 60 Hz, single phase
Total Connected Load	45,400 BTU (Natural Gas)	75,700 BTU
Hot Air	45,400 BTU (Natural Gas)	75,700 BTU
Venting	Exhaust Hood required	Exhaust Hood required

Models with Steam Generators

(Shown with standard controls)

OEB/OGB

For North America only.

Electrical or gas operation with boiler (steam generator)

OEB/OGB-6.10

OEB/OGB-6.20

Pan Capacity		
2..5" (65mm) full size steam table pans (1/1GN)	Six (6)	Fourteen (14) *or*
18" (457mm) x 26" (660mm) full size sheet pans (2/1GN)		Seven (7)
Recommended # of Meals per Day	80-100	160-200
Unit Dimensions (W x D x H)	41.04 x 34.50 x 35.13" (1042 x 876 x 892mm)	52.26 x 43.24 x 36.82" (1327 x 1098 x 935mm)
Shipping Weight	375 Lbs	485 Lbs
Installation Requirements (OEB)	**208/3/60 240/3/60**	**208/3/60 240/3/60**
Total Connected Load	9.9 KW 12.8 KW	16.4 KW 21.6 KW
Hot Air	8.6 KW 11.4 KW	14.7 KW 19.6 KW
Steam Generator	7.7 KW 10.2 KW	12.8 KW 17.1 KW
Amps per Phase	27.3 30.8	45.5 51.8
Installation Requirements (OGB)	120 V, 11.7 Amps, 60 Hz, single phase	120 V, 11.7 Amps, 60 Hz, single phase
Total Connected Load	45,400 BTU	75,700 BTU
Steam Generator	45,400 BTU	68,200 BTU
Hot Air	45,400 BTU	75,700 BTU
Venting	Exhaust Hood required	Exhaust Hood required

OES/OGS-10.10

OES/OGS-10.20

OES/OGS-12.20

OES/OGS-20.20

Ten (10)	Twenty (20) *or* Eleven (11)	Twenty-four (24) *or* Twelve (12)	Forty (40) *or* Twenty (20)
125-160	230-285	275-345	460-570
41.04 x 34.50 x 45.68" (1042 x 876 x 1102mm)	52.26 x 43.24 x 45.68" (1327 x 1098 x 1160mm)	53.83 x 44.34 x 57.73" (1367 x 1126 x 1466mm)	53.83 x 44.34 x 78.43" (1367 x 1126 x 1992mm)
475 Lbs	540 Lbs	717 Lbs (including trolley)	970 Lbs (including trolley)
208/3/60 240/3/60	**208/3/60 240/3/60**	**208/3/60 240/3/60**	**208/3/60 240/3/60**
16.4 KW 21.6 KW	26.3 KW 34.9 KW	26.3 KW 34.9 KW	55.7 KW 73.4 KW
14.7 KW 19.6 KW	25.8 KW 34.3 KW	25.8 KW 34.3 KW	51.5 KW 68.6 KW
45.5 51.8	77.8 88.8	77.8 88.8	154.6 176.6
120 V, 11.7 Amps, 60 Hz, single phase	120 V, 15.9 Amps, 60 Hz, single phase	120 V, 15.9 Amps, 60 Hz, single phase	120 V, 22.5 Amps, 60 Hz, single phase
75,700 BTU	132,700 BTU	151,500 BTU	265,500 BTU
75,700 BTU	132,700 BTU	151,500 BTU	265,500 BTU
Exhaust Hood required	Exhaust Hood required	Exhaust Hood required	Exhaust Hood required

OEB/OGB-10.10

OEB/OGB-10.20

OEB/OGB-12.20

OEB/OGB-20.20

Ten (10)	Twenty (20) *or* Eleven (11)	Twenty-four (24) *or* Twelve (12)	Forty (40) *or* Twenty (20)
125-160	230-285	275-345	460-570
41.04 x 34.50 x 45.68" (1042 x 876 x 1102mm)	52.26 x 43.24 x 45.68" (1327 x 1098 x 1160mm)	53.83 x 44.34 x 57.73" (1367 x 1126 x 1466mm)	53.83 x 44.34 x 78.43" (1367 x 1126 x 1992mm)
475 Lbs	540 Lbs	717 Lbs (including trolley)	970 Lbs (including trolley)
208/3/60 240/3/60	**208/3/60 240/3/60**	**208/3/60 240/3/60**	**208/3/60 240/3/60**
16.4 KW 21.6 KW	26.3 KW 34.9 KW	26.3 KW 34.9 KW	55.7 KW 73.4 KW
14.7 KW 19.6 KW	25.8 KW 34.3 KW	25.8 KW 34.3 KW	51.5 KW 68.6 KW
12.8 KW 17.1 KW	20.5 KW 27.3 KW	23.1 KW 30.7 KW	30.8 KW 40.9 KW
45.5 51.8	77.8 88.8	77.8 88.8	154.6 176.6
120 V, 11.7 Amps, 60 Hz, single phase	120 V, 15.9 Amps, 60 Hz, single phase	120 V, 15.9 Amps, 60 Hz, single phase	120 V, 22.5 Amps, 60 Hz, single phase
75,700 BTU	132,700 BTU	151,500 BTU	265,500 BTU
68,200 BTU	113,600 BTU	132,700 BTU	132,700 BTU
75,700 BTU	132,700 BTU	151,500 BTU	265,500 BTU
Exhaust Hood required	Exhaust Hood required	Exhaust Hood required	Exhaust Hood required

The "mini" COMBI OVEN-STEAMER

Standard Features

- Advanced Closed System with Crisp & Tasty de-moisturizing feature.
- Press & Go one step, recipe start buttons.
- Boiler/generator free steam injection system.
- Requires minimum space - fits anywhere saving expensive floor space.
- Vented, double glass door with integrated door stop and self draining condensate drip pan.
- Easy to understand menu icons with bright graphics display.
- Continuous self diagnostic system with full text message display.
- Program up to 250 multi step recipes.
- Exclusive "Smart Key" for selecting cooking option settings.
- CONVOTHERM Cookbook with pre-programmed recipes.
- Cook & Hold and Slow Cook (Delta-T cooking).
- Multipoint core temperature probe.
- Heavy duty stainless steel design.
- Antibacterial hygenic door handle.
- Reliable door shut-off switch with long life.
- Heavy duty skid resistant 4" adjusable legs with flanged feet.
- Easy to clean removable door gasket.
- Oven light with shockproof glass cover.
- Slamable rotary door handle with safety lock feature.
- Smooth action spray hose for compartment cleaning (optional).
- Auto reversing fan and reduced fan speed.

Add "the mini" to your menu and …

- ✔ Attract more customers and increase sales by featuring aromatic and visually appealing fresh cooked food.
- ✔ Improve your marketing efforts with high quality "front of the house" cooking.
- ✔ Improve operational efficiency by freeing up kitchen space for other use.
- ✔ Benefit from today's health-based menu's.
- ✔ Easily adapt to constant menu changes.
- ✔ Stop investing in equipment when your menu changes.

OES 3.10 mini

OES 10.10 mini

OES 6.10 mini **2 in 1**

Quick Serve Restaurants

All in One Unit

- ✔ Bake, fry, steam, grill or roast.
- ✔ Unsurpassed "Fresh Like" quality.
- ✔ Great for breakfast items and more.
- ✔ Bake muffins, grill sausage and eggs.
- ✔ Simple to operate **Press & Go** controls with consistent results.

Kiosk's, Cafés & Food Courts

- ✔ Ideal for cooking small quantities on demand.
- ✔ Cook quickly and efficiently.
- ✔ Simple to use:
  Load – Press a Button – Remove – Perfectly Cooked!
- ✔ Attract more customers with enhanced visual and aromatic appeal.

24 Hour Service

- ✔ Ideal for hotels and hospitals.
- ✔ Offers high quality "after –hour" foodservice.
- ✔ Retherm preplated or vacuum packaged foods quickly and efficiently.
- ✔ Prepare Chef quality meals without a chef.

Capacities

OES 3.10 mini

3 – 13"x 18" half size sheet pans or
3 – 12"x 20" by 2 1/2" steam table pans or
3 – 12"x 20" wire fry baskets or
8 – 10" plates

OES 10.10 mini

5 – 13"x 18" half size sheet pans or
5 – 12"x 20" by 2 1/2" steam table pans or
5 – 12"x 20" wire fry baskets or
12 – 0" plates

OES 6.10 mini 2 in 1

3 – 13"x 18" half size sheet pans per compartment or
3 – 12"x 20" by 2 1/2" steam table pans per compartment or
3 – 12"x 20" wire fry baskets per compartment or
8 – 10" plates per compartment

INSULATED STAINLESS STEEL HOLDING CABINETS

Shelf Roll-In Trolley
(CSRT-20.20)

Plate Roll-In Trolley
(CSPT-20.20)

MODELS

Holding Cabinets

Model #	
HCDH-2020	(dry heat) without a cart for 20.20 series models
HCWH-2020	(wet heat) without a cartt for 20.20 series models

Options and Accessories

Model #	
HC-DD	dutch doors
HC-WD	large window door
HC-DDW	window in dutch door
CSRT-2020	shelf roll-in trolley
CWR-20	full size (20" by 26") wire racks for shelf roll-in trolley
CPRT-2020	plate roll-in trolley
HC-5CA	heavy duty casters for convohold, 2 rigid, and 2 swivel with brakes
HC-VOS208-1	208 volt, single phase service (standard voltage is 120, single phase)
HC-VOS240-1	240 volt, single phase service

Cleveland Standard Features

- Fully insulated holding cabinet keeps prepared foods at serving temperatures.
- Removable top mounted power unit with controls.
- Powerful, yet efficient, 2000 Watt heating system maintains the right temperature to properly hold products; temperature range up to 200°F (93°C).
- Control panel has electronic temperature control with easy-to-read digital temperature display; self-contained power top allows interior of cabinet to be hosed-out during cleaning.
- Internal framework of 18 gauge tubular stainless steel for structural rigidity.
- Stainless steel interior and exterior.
- Field reversible stainless steel insulated door prevents temperature loss.
- Smooth interior coved corners prevent food particle/grease buildup.
- Heavy-duty inboard mounted door hinges.
- High temperature ceramic magnetic latch with composite, anti-microbial handle for "easy open"; twistlock catch secures door during transport. Latches and hinges mounted inboard.

Cleveland

Energy Star® Steamers

SteamSaver™ Technology

Responding to today's energy conservation demands, Cleveland Range has redesigned its' popular line Convection Steamers in order to minimize the amount of energy and water that is being produced during cooking. Now steam production is determined by the quantity and type of food that is being prepared.

These new Energy Star® Convection Steamers produce just enough energy for proper cooking quality and performance while minimizing energy use. In addition, water use is minimized and drain line temperature is reduced to below 140° F (60° C).

How Does SteamSaver™ Technology Work?

To minimize energy and water use, the thermostatically designed cooking compartments automatically controls steam production based on the type and volume of food being prepared. This new design allows enough energy to be generated to maximize proper cooking times and minimize energy use.

The unique drain condensing system design retains heat in the compartment longer for further increased efficiency and allows hot condensate going down the drain to cool before going to the main floor drain. The result is drastically reduced energy and water consumption compared to traditional convection steamers.

Benefits of Steamers with SteamSaver™ Technology

Save Energy - SteamSaver™ reduces energy use by over 50%.

Save Water - SteamSaver™ reduces water use by 30%.

Gas and Electric Models Energy Star® Approved - Qualify for energy rebate programs.

ENERGY STAR

SteamSaver™ Technology

Manitowoc enerlogic™

SteamChef™

(Heavy Load #3 Red Skin Potatoes)

	22CGT6.1	22CGT3.1	22CET6.1	22CET3.1
Cooking Time (min)	37.2	28.2	24.66	22.18
Preheat Energy (btu/kw) h	8,119.8	6,933.3	1.44	1.02
Idle Energy Rate (btu/kw) h	3,654	2,652.9	0.375	0.29
Potato Production (lbs/h)	77.9	51.49	117.41	65.07
Cooking Efficiency %	41.7	42	64.25	66.75
Water Consumption (gal/h)	<4.0	<4.0	<4.0	<4.0
Condensate Temperature (ºF)G	99.15	N/A	109.72	119.94
Energy Consumption (Btu//kW) h	N/A	230	2.9	1.35
Cooking Energy Rate (Btu//kW) h	20,952	13,822	7.06	3.65

SteamChef™, Gas & Electric, 3 & 6 Pan

22CET3.1

22CGT6.1

SteamCub™

(Heavy Load #3 Red Skin Potatoes)

	1SCE	1SCEMCS
Cooking Time (min)	28.6	28.6
Preheat Energy (btu/kw) h	N/A	N/A
Idle Energy Rate (btu/kw) h	N/A	N/A
Potato Production (lbs/h)	N/A	N/A
Cooking Efficiency %	70.08	70.08
Water Consumption (gal/h)	2	2
Condensate Temperature (ºF)G	N/A	N/A
Energy Consumption (Btu//kW) h	N/A	N/A
Cooking Energy Rate (Btu//kW) h	3.83	3.83

SteamCub™, Electric, 5 Pan

1SCEMCS

Gemini™ SST

(Heavy Load #3 Red Skin Potatoes)

	24CGA10.2ES	24CGA6.2SES
Cooking Time (min)	25.8	23.64
Preheat Energy (btu/kw) h	16,860	15,587
Idle Energy Rate (btu/kw) h	3,711	3,709
Potato Production (lbs/h)	187	122
Cooking Efficiency %	44.74	39.29
Water Consumption (gal/h)	16.24	13.03
Condensate Temperature (ºF)G	116.7	109.6
Energy Consumption (Btu//kW) h	127.9	99.6
Cooking Energy Rate (Btu//kW) h	47,683	37,657

Gemini™ SST, Gas, 6 & 10 Pan

24CGA10.2ES

Use the above information to access the Foodservice Technology Center Life-Cycle and Energy Cost Calculator @ http://www.fishnick.com/saveenergy/tools/calculators/

SteamChef™ BOILERLESS CONVECTION STEAMERS

The SteamChef ™ 3 & 6 are Cleveland's newest generation of boiler/generator free convection steamers. Ultra fast and accurate cooking is achieved via a high-speed fan. The exclusive KleanShield™ cooking compartment design eliminates foaming, flavor transfer and contamination of the water reservoir found in other boiler free models. This keeps the compartment clean, safe from impurities and easy to maintain.

This product line has two available models (electric only):

- the SteamChef™ 3..... model 22-CET-3.1
- the SteamChef ™ 6..... model 22-CET-6.1

MODEL	
22-CET-3.1	SteamChef™ 3, 12 KW

Dimensions: 21.63" (549mm) W x 31.19" (792mm) D x 22.50" (572mm) H

MODELS AND APPLICATIONS

SteamChef ™ 3

- Accommodates three 2.5" (65mm) full size steam table pans (1/1GN)
- 50 - 100 seat restaurants, supermarkets, deli's, seafood restaurants
- Elementary or secondary schools with up to a 100 student population
- Up to 100 bed hospital or nursing home

SteamChef ™ 6

- Accommodates six 2.5" (65mm) full size steam table pans (1/1GN)
- 100 - 200 seat restaurants, supermarkets, deli's, seafood restaurants
- Elementary or secondary schools with up to a 200 student population
- Up to 200 bed hospital or nursing home

MODEL	
22-CET-6.1	SteamChef™ 6, 12 KW

Dimensions: 21.63" (549mm) W x 34.85" (885mm) D x 30.75" (781mm) H

SteamCub™ THE ORIGINAL CONNECTIONLESS STEAMER

The SteamCub™ and SteamCub Plus™ are Cleveland's original boilerless steamers. Both units are connectionless, requiring no drain and water line connection. To operate you simply pour water into the bottom of the compartment. Both models are extremely easy to use; the SteamCub™ with a simple 60-minute mechanical timer, the SteamCub Plus™ with solid state digital controls.

This product line has two available models (electric only):

- the SteamCub™..... model 1SCEMCS
- the SteamCub Plus™..... model 1SCE

MODEL	
1SCEMCS	SteamCub™, 9 KW

Dimensions: 21" (533mm) W x 24" (609mm) D x 29" (737mm) H

MODELS AND APPLICATIONS

SteamCub™

- Accommodates five 2.5" (65mm) full size steam table pans (1/1GN)
- Used for cooking and rethermalizing
- 50 - 100 seat restaurants, supermarkets, deli's, seafood restaurants
- Elementary or secondary schools with up to a 100 student population
- Up to 100 bed hospital or nursing home

SteamCub Plus™

- Accommodates five 2.5" (65mm) full size steam table pans (1/1GN)
- Used for cooking, holding and rethermalizing
- 50 - 100 seat restaurants, supermarkets, deli's, seafood restaurants
- Elementary or secondary schools with up to a 100 student population
- Up to 100 bed hospital or nursing home

MODEL	
1SCE	SteamCub Plus™, 9 KW

Dimensions: 21" (533mm) W x 24" (609mm) D x 29" (737mm) H

Gemini™ SST GENERATOR STYLE CONVECTION STEAMERS

The Gemini™ SST models have our Built-In Cleveland SteamSaver™ Technology … an exclusive energy and water saving compartment design that automatically controls steam production based on the type and volume of food being prepared. The Gemini 6 and 10 SST with their high efficiency Power Burner gas generator design allows enough steam to be produced for fast cooking while minimizing energy use and saving water.

The Gemini™ Series Steamers are high performance steam cookers, ideal for any application. They are the ultimate in speed and recovery incorporating two totally independent high efficiency power burners, one for each compartment.

Cooking is quick and accurate. The automatic SureCook controls with simple load compensating electro-mechanical timer takes the guesswork out of cooking. There is no need to constantly check and monitor when the product is finished

The Gemini™ 6 and 10 SST qualify for Energy Rebate programs.

This product line has two available models (gas only):

- the Gemini™ 6 SST ..... model 24CGA6.2SES
- The Gemini™ 10 SST ..... model 24CGA10.2ES

MODEL	
24CGA6.2SES	SteamCraft® Gemini™ 6 SST, 50M BTU for each compartment

Dimensions: 24" (610mm) W x 38" (965mm) D x 69.2" (1758mm) H

MODELS AND APPLICATIONS

SteamCraft® Gemini™ 6 SST

User friendly 54.5" (1138mm) working height to the top of the upper cooking compartment.

- Accommodates three 2.5" (65mm) full size steam table pans (1/1GN) per compartment
- 50 - 150 seat restaurants, supermarkets, deli's, seafood restaurants
- Elementary or secondary schools with up to a 150 student population
- Up to 150 bed hospital or nursing home

Gas only.

SteamCraft® Gemini™ 10 SST

- Accommodates six 2.5" (65mm) full size steam table pans (1/1GN) per compartment
- 150 + seat restaurants, supermarkets, deli's, seafood restaurants
- Elementary or secondary schools with up to a 150 + student population
- Up to150 + bed hospital or nursing home

Gas only.

MODEL	
24CGA10.2ES	SteamCraft® Gemini™ 10 SST, 50M BTU for each compartment

Dimensions: 24" (610mm) W x 37" (940mm) D x 69" (1753mm) H

Suggested Timer Settings

The following Timer Settings are approximate, due to the differences in food quality, shape and the degree of "doneness" desired.

		Gemini 6 (Gas)		*Gemini 10 (Gas)*	
FOOD PRODUCT	**MAX. AMOUNT PER PAN**	**# pans**	**minutes**	**# pans**	**minutes**
Asparagus Spears	5 Lbs (2.3 kg)	1-6	6	1-10	6
Broccoli Spears	4 Lbs (1.8 kg)	1-6	4	1-10	4
Carrots (Whole Baby)	4 Lbs (1.8 kg)	1-6	4	1-10	4
Corn (Cobbettes)	20 Ears	1-6	8-10	1-10	8-10
Peas (Green)	5 Lbs (2.3 kg)	1-6	4	1-10	4
Shrimp	5 Lbs (2.3 kg)	1-6	4	1-10	4
Chicken	5 Lbs (2.3 kg)	1-6	20	1-10	20

Using 2.5" (65mm) perforated steam table pans (1/1GN).

SteamCraft® GENERATOR STYLE CONVECTION STEAMERS

The SteamCraft® Ultra Series Pressureless Convection Steamer features a large, heavy duty Atmospheric Steam Generator for durability and high production steam output. No steamer produces a higher quality food product.

This product line has four available models:

- the SteamCraft® Ultra 3 ..... model 21-CET-8
- the SteamCraft® Ultra 5 ..... model 21-CET-16 (electric)
  ..... model 21-CGA-5 (gas)
- the SteamCraft® Ultra 10 ..... model 24-CGA-10 (gas)
  ..... model 24-CEA-10 (electric)
- the SteamCraft® Power 10 ..... model 24-CGP-10
  (gas pressure generator)

MODELS AND APPLICATIONS

SteamCraft® Ultra 3

This versatile model is the most advanced Counter Type Convection Steamer in the industry! Ideal for restaurants and cafeterias with 50 to 100 seats, and hospitals with up to100 beds. Our progressive design offers superior cooking results, excelling beyond all others offered in the industry. Accommodates three 2.5" (65mm) full size steam table pans (1/1GN). Electric only.

SteamCraft® Ultra 5

This five pan capacity steamer is equipped to provide more output than our SteamCraft® Ultra 3, incorporating the same progressive design attributes, and producing the same flavorful results. An excellent selection for restaurants and cafeterias with a seating capacity of 100 to 200, and hospitals with up to 200 beds. Accommodates five 2.5" (65mm) full size steam table pans (1/1GN). Available in gas or electric models.

SteamCraft® Ultra 10

The unique SteamCraft® Ultra 10...the next evolutionary step in the history of our Convection Steamers. The Ultra 10 offers increased compartment capacities, higher performance capabilities, heavy duty construction, "keep it simple" designing, reliability, greatly reduced excess kitchen heat, *with an affordable price tag*. Our new compartment design will accommodate five 2.5" (65mm) full size steam table pans (1/1GN) per compartment, for a total of TEN pans. Available in gas or electric models.

SteamCraft® Power 10

This exclusive unit features a powerful gas steam generator, which puts out 240,000 BTU and produces 180 Lbs (81.6 kg) of steam per hour, with capacity for up to ten 2.5" (65mm) full size steam table pans (1/1GN).

MODEL	
21-CET-8	SteamCraft® Ultra 3, 8.5 KW

Dimensions: 21" (533mm) W x 18" (457mm) D x 30" (762mm) H

MODELS	
21-CET-16	SteamCraft® Ultra 5, 16.5 KW
21-CGA-5	SteamCraft® Ultra 5, 70M BTU

Dimensions: 21" (533mm) W x 18" (457mm) D x 25" (635mm) H

MODELS	
24-CEA-10	SteamCraft® Ultra 10, 32 KW
24-CGA-10	SteamCraft® Ultra 10, 125M BTU

Dimensions: 24" (610mm) W x 35" (890mm) D x 65.5" (1664mm) H

MODELS	
24-CGP-10	SteamCraft® Power 10, Two compartment; Floor Model Steamer, Gas-Fired Steam generator 240M BTU Capacity for ten 2½" deep pans

Dimensions: 24" (610mm) W x 35" (890mm) D x 65" (1651mm) H

Suggested Timer Settings

The following Timer Settings are approximate, due to the differences in food quality, shape and the degree of "doneness" desired.

		Ultra 3		*Ultra 5*		*Ultra 10*	
FOOD PRODUCT	**MAX. AMOUNT PER PAN**	**# pans**	**minutes**	**# pans**	**minutes**	**# pans**	**minutes**
Asparagus Spears	8 Lbs (3.6 kg)	1-3	6	1-5	4	1-10	4
Broccoli Spears	8 Lbs (3.6 kg)	1-3	4	1-5	4	1-10	4
Carrots (Whole Baby)	8 Lbs (3.6 kg)	1-3	4	1-5	4	1-10	4
Corn (Cobbettes)	20 Ears	1-3	8-10	1-5	8-10	1-10	8-10
Peas (Green)	8 Lbs (3.6 kg)	1-3	4	1-5	4	1-10	4
Shrimp	8 Lbs (3.6 kg)	1-3	4	1-5	4	1-10	4
Chicken	8 Lbs (3.6 kg)	1-3	20	1-5	20	1-10	20

Using 2.5" (65mm) perforated steam table pans (1/1GN).

Gemini™ GENERATOR STYLE CONVECTION STEAMERS

The SteamCraft® Gemini™ Series Steamers are high performance steam cookers, ideal for any application. They are the ultimate in speed and recovery incorporating two totally independent high efficiency power burners, one for each compartment.

Cooking is quick and accurate. The automatic SureCook controls with simple load compensating electro-mechanical timer takes the guesswork out of cooking. There is no need to constantly check and monitor when the product is finished.

This product line has three available models:

- the SteamCraft® Gemini 6 ..... model 24CGA6.2S (gas)
- the SteamCraft® Gemini 10 ..... model 24CEA10 (electric)
  ..... model 24CGA10.2 (gas)

MODELS AND APPLICATIONS

SteamCraft® Gemini™ 6

User friendly 54.5" (1138mm) working height to the top of the upper cooking compartment.

- Accommodates three 2.5" (65mm) full size steam table pans (1/1GN) per compartment
- 50 - 150 seat restaurants, supermarkets, deli's, seafood restaurants
- Elementary or secondary schools with up to a 150 student population
- Up to 150 bed hospital or nursing home

Gas only.

MODEL	
24CGA6S	SteamCraft® Gemini™ 6, 50M BTU for each compartment

Dimensions: 24" (610mm) W x 38" (965mm) D x 69.2" (1758mm) H

SteamCraft® Gemini™ 10

- Accommodates six 2.5" (65mm) full size steam table pans (1/1GN) per compartment
- 150 + seat restaurants, supermarkets, deli's, seafood restaurants
- Elementary or secondary schools with up to a 150 + student population
- Up to150 + bed hospital or nursing home

Available in gas or electric models.

MODEL	
24CEA10	SteamCraft® Gemini™ 10, 16 KW for each compartment

Dimensions: 24" (610mm) W x 35" (890mm) D x 65.5" (1664mm) H

MODEL	
24CGA10.2	SteamCraft® Gemini™ 10, 72M BTU for each compartment

Dimensions: 24" (610mm) W x 37" (940mm) D x 69" (1753mm) H

Suggested Timer Settings

The following Timer Settings are approximate, due to the differences in food quality, shape and the degree of "doneness" desired.

		Gemini 6 (Gas)		*Gemini 10 (Electric)*		*Gemini 10 (Gas)*	
FOOD PRODUCT	**MAX. AMOUNT PER PAN**	**# pans**	**minutes**	**# pans**	**minutes**	**# pans**	**minutes**
Asparagus Spears	5 Lbs (2.3 kg)	1-6	6	1-10	6	1-10	6
Broccoli Spears	4 Lbs (1.8 kg)	1-6	4	1-10	4	1-10	4
Carrots (Whole Baby)	4 Lbs (1.8 kg)	1-6	4	1-10	4	1-10	4
Corn (Cobbettes)	20 Ears	1-6	8-10	1-10	8-10	1-10	8-10
Peas (Green)	5 Lbs (2.3 kg)	1-6	4	1-10	4	1-10	4
Shrimp	5 Lbs (2.3 kg)	1-6	4	1-10	4	1-10	4
Chicken	5 Lbs (2.3 kg)	1-6	20	1-10	20	1-10	20

Using 2.5" (65mm) perforated steam table pans (1/1GN).

CLASSIC LINE BOILER BASE CONVECTION STEAMERS

Cleveland Convection Steamers are designed to prepare high volumes of food products at an incredibly fast pace while maintaining a high quality standard.

Our Convection steamer is very energy efficient and easy to operate. It cooks, defrosts and reheats. Food products can't burn, stick, scorch or dry out (shrinkage is minimized) and steamed products are moist, nutritious, bright in color and tasty.

A variety of foods can be steamed in the same compartment, at the same time, with absolutely ***no flavor transfer!***

Batch Cooking

Batch Cooking means from the freezer / refrigerator to the steamer, and directly to the serving line. This eliminates holding the cooked food for long periods of time at high temperatures, causing product quality to deteriorate. Cleveland Convection Steamers will accommodate your most demanding Batch Cooking requirements.

APPLICATIONS

Cleveland Convection Steamers are designed for operations serving 100 to 300 meals per hour, such as:

- Restaurants
- Hotels
- Hospitals
- Nursing Homes
- Small Industrial Cafeterias
- Small Correctional Facilities

... and for school lunches up to 500 meals per hour. Each compartment accommodates three 2.5" (65mm) full size steam table pans (1/1GN).

Cooking Times in Minutes

FOOD PRODUCT	FRESH	FROZEN
Asparagus	4	6
Broccoli Spears	3	3-4
Beans (green, 2" cut)	10	5
Carrots (fresh baby)	7-8	3
Corn (yellow, whole kernel)		4
Corn-on-the-Cob	6	12
Peas (green)		3
Potatoes (whole, 8 oz. with skin)	30-35	
Eggs: (hard cooked)	10-12	
(soft cooked)	6	
Eggs: (coddled)	6	
King Crab Legs		4-6
Halibut (8 oz.)	8	
Salmon Steaks (8 oz.)		7
Lobster (12 oz. to 1 lb.)	6	

MODELS			
ELECTRIC	GAS	DIRECT STEAM	STEAM COIL
24-CEM-24 24-CEM-36 24-CEM-48	24-CGM-200	24-CDM	24-CSM

Dimensions: 24" (610mm) W x 34" (864mm) D x 62" (1575mm) H
Gas models are 37" (940mm) D

MODELS			
ELECTRIC	GAS	DIRECT STEAM	STEAM COIL
36-CEM-24 36-CEM-36 36-CEM-48	36-CGM-200 36-CGM-250 36-CGM-300	36-CDM	36-CSM

Dimensions: 36" (914mm) W x 34" (864mm) D x 62" (1575mm) H
Gas models are 37" (940mm) D

MODELS			
ELECTRIC	GAS	DIRECT STEAM	STEAM COIL
42-CKEM-24 42-CKEM-36 42-CKEM-48	42-CKGM-200 42-CKGM-250 42-CKGM-300	42-CKDM	42-CKSM

Dimensions: 42" (1067mm) W x 34" (864mm) D x 62" (1575mm) H
Gas models are 37" (940mm) D

HIGH VOLUME CONVECTION & CONVECTION/PRESSURE STEAMERS

Both the Cleveland ConvectionPro® XVI Convection Steamers and the SteamPro® XVI Pressure/Convection Steamers have been developed to accommodate volume feeding operations.

Each large compartment of the Cleveland ConvectionPro® XVI can be independently operated in the Convection Steaming mode, steaming without pressure.

With the SteamPro® XVI, each of the two compartments can be operated as a Convection Steamer with free flowing dry steam or as a Pressure Steamer with 10 psi in the compartment. In addition, both compartments can be operated simultaneously, in either mode. The only steamer of its kind in the industry!

Convection Mode

The dry steam neither adds excessive moisture to the product nor causes excessive shrinkage by drying the product. There is virtually no flavor transfer when cooking with dry steam. Frozen casseroles and other foods can be steamed without being overcooked.

Pressure Mode

The steam in the Pressure Mode is free flowing until the compartment atmosphere reaches a preset temperature level, causing the drain to automatically close and the compartment to become pressurized. The result of no trapped air and free flowing dry steam before pressurizing makes the Pressure Mode extremely fast and efficient.

Compartment Capacity

Each compartment will hold the following number of Cafeteria Pans with the center pan support in place:

- Sixteen, 1" (25mm) full size steam table pans (1/1GN) or
- Eight, 2.5" (65mm) full size steam table pans (1/1GN) or
- Six, 4" (102mm) full size steam table pans (1/1GN) or
- Four, 6" (152mm) full size steam table pans (1/1GN)

Remove the center pan support and each compartment will hold:

- Four, 18" (457mm) x 26" (660mm) full size sheet pans (2/1GN)

APPLICATIONS

Cleveland Pressure / Convection Steamers are designed to accommodate the following operations:

- Hotels / Banquet operations: 1000 seats
- Commissary Kitchens: — School lunches
- Commissary Kitchens: — Restaurants
- Commissary Kitchens: — Colleges / Universities
- Hospitals / Health Care Institutions: 600 to 1000 beds
- Correctional Facilities
- Military Bases

Volume Production Samples

Food Product	Loads per Compartment Lbs (kg)	Loads per Hr.
Corn, Peas, Mixed Vegetables (frozen)	80 (36.3 kg)	3
Potatoes — 8 oz. (fresh)	100 (45.4 kg)	2
Rice, Long Grain	24 (10.9 kg)	3
Chicken Pieces	75 (34 kg)	2
Corned Beef	80 (36.3 kg)	*

*2.5 hours cooking time

36-PCGM-300

MODELS	
36-CEM-16-48	ConvectionPro® XVI, Electric, 48KW 35.5" (902mm) W x 33.5" (851mm) D x 69" (1753mm) H
36-CGM-16-300	ConvectionPro® XVI, Gas, 300M BTU 35.5" (902mm) W x 37" (940mm) D x 69" (1753mm) H
36-CDM-16 36-CSM-16	ConvectionPro® XVI, Steam Coil ConvectionPro® XVI, Direct Steam 35.5" (902mm) W x 35.5" (902mm) D x 69" (1753mm) H
36-PCEM-48	SteamPro® XVI, Electric, 48KW 35.5" (902mm) W x 33.5" (851mm) D x 69" (1753mm) H
36-PCGM-300	SteamPro® XVI, Gas, 300M BTU 35.5" (902mm) W x 37" (940mm) D x 69" (1753mm) H
36-PCSM 36-PCDM	SteamPro® XVI, Steam Coil SteamPro® XVI, Direct Steam 35.5" (902mm) W x 35.5" (902mm) D x 69" (1753mm) H

PRESSURE STEAMERS

PEM-24-2

MODELS			
ELECTRIC	GAS	DIRECT STEAM	STEAM COIL
PEM-24-2 PEM-36-2 PEM-48-2	PGM-200-2 PGM-250-2 PGM-300-2	PDM-2	PSM-2
PEM-24-3 PEM-36-3 PEM-48-3	PGM-200-3 PGM-250-3 PGM-300-3	PDM-3	PSM-3

Dimensions:
- 2 Compartment models:
  36" (914mm) W x 33.5" (851mm) D x 64" (1626mm) H
- 3 Compartment models:
  36" (914mm) W x 33.5" (851mm) D x 73.6" (1870mm) H

All Gas models are 37" (940mm) D

PEM-24-2

MODELS		
WALL MOUNTED	OPEN STAND	PEDESTAL BASE
PDW-2 PDW-3 PDW-4	PDL-2 PDL-3 PDL-4	PDP-2 PDP-3 PDP-4

Above Models are for Direct Steam only.

Cleveland Pressure Steamers are designed to accommodate a much higher volume output than conventional steamers, without increasing production time or requiring additional floor space.

Capacity per compartment for:

- Eight, 2.5" (65mm) full size steam table pans (1/1GN) or
- Six, 4" (102mm) full size steam table pans (1/1GN) or
- Four, 6" (152mm) full size steam table pans (1/1GN)
- Four, 18" (457mm) x 26" (660mm) full size sheet pans (2/1GN)

Cleveland Pressure Steamers are available with two or three compartments in Gas, Electric or Steam Coil models and up to four compartments in Direct Steam models using existing building steam. For impure building steam, we recommend our Steam Coil model.

APPLICATIONS

Cleveland Pressure Steamers are designed for operations serving 500 to 1,000 meals per hour, such as:

- Hotels
- Hospitals
- Military
- Schools
- Nursing Homes
- Industrial Cafeterias
- Correctional Facilities

An application example is:

VEGETABLES: Volume cooking of potatoes and other root vegetables is an excellent application. 100 Lbs (45.4 kg) of potatoes, per compartment, can be cooked in 35 minutes.
Other root vegetables include: sweet potatoes, carrots, beets, onions,and turnips.

Suggested Timer Settings

The cooking times for vegetables vary due to several factors: degree of freshness and size, plus the type of container used.
(Time listed is in minutes.)

Fresh		Frozen	
Asparagus	7-8	Asparagus	4-5
Beans (green)	8-10	Beans (green)	4-5
Beets	20-40	Beans (Lima)	5-6
Brussels Sprouts	10-15	Broccoli Spears	2-3
Carrots	8-10	Brussels Sprouts	4-5
Cauliflower	8-10	Carrots (frozen baby)	5-6
Corn	5-8	Cauliflower	3-4
Onions	10-12	Mixed Vegetables	5-6
Peppers (stuffed)	20-30		
Potatoes (white)	20-40		
Potatoes (sweet)	25-40		

STEAM JACKETED KETTLES: ELECTRIC, GAS & DIRECT STEAM

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS

Stow Away your Stock Pots and Get Cooking with Steam

Cleveland steam jacketed kettles offer ultra efficient heat transfer, uniform heating and superior product handling. Steam jacketed kettles offer faster cooking times because two thirds of the cooking surface comes into contact with the product at a much lower temperature, compared to stock pots that use a much higher temperature only at the bottom of the pot. In addition, accurate temperature controls eliminate constant monitoring and resetting. Foods won't burn or scorch and you can hold product at a simmer without over cooking. Tilting models makes product handling simple. Clean up is easy since food isn't burned or over cooked like stock pots.

Ideal For:

Soups, delicate sauces, pasta, gravies, desserts, stews, braising meats, rice, reheating dishes and holding them until serving.

Increases Quality and Productivity:

- ✔ Heats from all sides and has 3-4 times larger heat surface than stock pots.
- ✔ Gentle uniform cooking.
- ✔ Faster cooking times using high energy steam.
- ✔ Precision temperature controls from a simmer to a rolling boil.
- ✔ No hot spots.
- ✔ Eliminates pot watching, constant stirring and large stock pots.

Improves Operator's Profits By:

- ✔ Reduces food waste due to over cooking and burning.
- ✔ Reheat meals without over cooking.
- ✔ Simmer food all day without over cooking.
- ✔ Simplifies and standardizes recipe and enhances recipe development.

Improves Worker Safety:

- ✔ Tilting models make pouring safe.
- ✔ Eliminates heavy lifting and carrying hot stock pots.

Saves Energy:

Kettles use 35% less energy than stock pots on an open burner.
Keeps kitchens cooler.

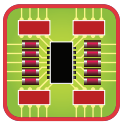
Saves Time:

- ✔ Eliminates scrubbing of messy stock pots.
- ✔ Butterfly shaped pouring lip accurately pours product into containers for serving.

Our State of the Art Sets Us Apart

Higher Pressure, Higher Performance
50 PSI (3.5 bar) steam jacket rating lets you cook faster at higher temperatures than most other kettles.

Solid State Electronic Controls
Unlike kettles with mechanical controls, our exclusive design resists breakage and accidental changing or resetting.



Precise Temperature, Perfect Simmering
State of the art temperature control with less than 1° C variance, lets you simmer delicate foods with total confidence.

Completely Splash Proof Controls
All electronic controls are splash proof for safety and easy cleaning.

Accurate LED Readouts
Indicates heat cycle and low water warning. Superior to traditional gauges which can break.

Actual Kettle Size Capacity
Unlike others who figure capacity to the rim, our kettles hold the capacity stated. This is true on all our models.

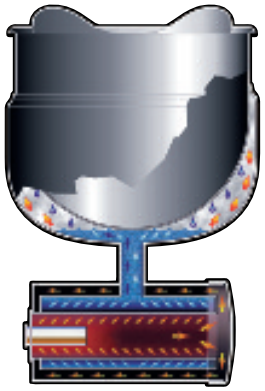
Reinforced Rolled Rim
Added extra strength makes each kettle dent and damage resistant. Eliminates the need for a separate reinforcing bar.

Front Mounted Combination Pressure/Vacuum Gauge
Color coded in easy to view location with "Green" and "Vent Air" zones that easily identifies proper operation performance.

STEAM JACKETED KETTLES: ELECTRIC, GAS & DIRECT STEAM

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS

Set the Standard for Comparison.



Gas Kettles

Electric Kettles

Direct Steam Kettles

- Rotateable, domed cover with spring assist for easy cleaning.
- Sealed roller bearing pivot for easy tilting and longer life than brass bushings.
- 50 PSI (3.5 Bar) Steam Jacket Rating for higher temperatures and faster cooking and superior browning.
- Hard molded nylon tangent stem will not dent; never a dripping or leaking valve.
- High-efficiency power burner (on Gas models), provides efficient heat transfer, making for extremely fast heat-up and recovery with economical gas consumption.
- Hardened, adjustable tilt gears for long life and easy tilting.
- Water resistant controls and splash-proof design prevent water damage from spillage or cleaning.
- Solid State Temperature controls are accurate to within 1°C, and do not wander; perfect for delicate products and tightly controlled simmering.
- Additional leg, (4 total) on electric models with 80 gallon+ capacity for greater stability (all gas models come standard with 4 legs.

GAS KETTLES

- Rotateable, domed cover with spring assist for easy cleaning.
- Sealed roller bearing pivot for easy tilting and longer life than brass bushings.
- 50 PSI (3.5 Bar) Steam Jacket Rating for higher temperatures and faster cooking and superior browning.
- Hard molded nylon tangent stem will not dent; never a dripping or leaking valve.
- Hardened, adjustable tilt gears for long life and easy tilting.
- Water resistant controls and splash-proof design prevent water damage from spillage or cleaning.
- Solid State Temperature controls are accurate to within 1°C, and do not wander; perfect for delicate products and tightly controlled simmering.
- Additional leg, (4 total) on models with 80 gallon+ capacity for greater stability.

ELECTRIC KETTLES

STEAM JACKETED KETTLES — ELECTRIC & GAS

KET-12-T

Cleveland Kettles are available in over 60 different models, all steam jacketed to cook quickly and evenly without sticking, burning or scorching. Each model's design is technically advanced and capable of meeting your most demanding cooking challenges.

Our kettles are powered by either Electric, Gas or Direct Steam sources for easy installation in your kitchen. Many standard features are included with each model. Actual output capacities range from 0.5 gallon (2 liters) to 250 gallons (946 liters).

Cleveland Kettles can assist you with an infinite number of cooking possibilities.

ELECTRIC MODELS

MODEL NO.	O.A. DIMENSIONS W x D x H	CAPACITY (GALS./LITERS)
KET-3-T	20" x 14.5" x 27" (508mm x 368mm x 686mm)	3/11
KET-6-T	23.5" x 16.75" x 27.25" (597mm x 425mm x 692mm)	6/23
KET-12-T	27" x 20" x 31.5" (686mm x 508mm x 800mm)	12/45
KET-20-T	32" x 27.5" x 49.75" (813mm x 699mm x 1264mm)	12/45
TKET-3-T	34.5" x 14" x 23" (876mm x 356mm x 584mm)	3/11
TKET-6-T	44" x 17" x 29" (1118mm x 432mm x 737mm)	6/23
TKET-12-T	50.6" x 19.5" x 31.5" (1285mm x 495mm x 800mm)	12/45

KGT-12-T

GAS, TABLE TOP MODELS

MODEL NO.	O.A. DIMENSIONS W x D x H	CAPACITY (GALS./LITERS)
KGT-6-T	24" x 18.75" x 28.75" (610mm x 476mm x 730mm)	6/23
KGT-12-T	27" x 23" x 39" (686mm x 584mm x 991mm)	12/45

Volume Measures

The following Liquid Volume Measure Chart translates to Portion Serving Calculations.

KETTLE CAPACITY SPECIFIED SIZE		PORTIONS: SERVINGS (calculated)					
U.S. Gal.	Liters	30 ml. 1 oz.	60 ml. 2 oz.	90 ml. 3 oz.	120 ml. 4 oz.	180 ml. 6 oz.	240 ml. 8 oz.
0.5	2	51	26	17	13	9	6
3	11	333	167	111	83	37	56
6	23	640	320	213	160	107	80
12	45	1,280	640	427	320	213	160
20	76	2,304	1,152	768	576	384	288
25	95	2,688	1,344	896	672	448	336
30	114	3,328	1,664	1,109	832	555	416
40	151	4,608	2,304	1,536	1,152	768	576
60	227	6,784	3,393	2,261	1,696	1,131	848
80	303	9,088	4,544	3,029	2,272	1,515	1,136
100	379	11,264	5,632	3,755	2,816	1,877	1,408
125	473	14,080	7,040	4,693	3,520	2,347	1,760
150	568	16,896	8,448	5,632	4,224	2,816	2,112
200	757	21,760	10,880	7,253	5,440	3,627	2,720
250	946	27,264	13,632	9,088	6,816	4,544	3,408

KGL-40-T

KEL-40-T

KEL-60

GAS MODEL

MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H
TILTING KETTLES, 2/3 JACKETED			
KGL-40-T	40	151	45" x 46" x 40" (1143mm x 1168mm x 1016mm)
KGL-60-T	60	227	48" x 54" x 44" (1219mm x1372mm x 1118mm)
KGL-80-T	80	303	52" x 56" x 46" (1321mm x 1422mm x 1168mm)
STATIONARY KETTLES, 2/3 JACKETED			
KGL-40	40	151	34" x 40" x 40" (864mm x 1016mm x 1016mm)
KGL-60	60	227	37" x 40" x 40" (940mm x 1016mm x 1016mm)
KGL-80	80	303	41" x 45" x 46" (1041mm x 1143mm x 1168mm)
KGL-100	100	379	43" x 46" x 48" (1092mm x 1168mm x 1219mm)

ELECTRIC, TILTING MODELS

MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H
KEL-25-T	25	95	36" x 37" x 38" (914mm x 940mm x 965mm)
KEL-40-T	40	151	42" x 43" x 40" (1067mm x 1092mm x 1016mm)
KEL-60-T	60	227	45" x 46" x 42" (1143mm x 1168mm x 1067mm)
KEL-80-T	80	303	48" x 50" x 48" (1219mm x 1270mm x 1219mm)

ELECTRIC, STATIONARY MODELS

MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H
KEL-25	25	95	25" x 33" x 39" (635mm x 838mm x 991mm)
KEL-30	30	114	28" x 37" x 40" (711mm x 940mm x 1016mm)
KEL-40	40	151	30" x 38" x 42" (762mm x 965mm x 1067mm)
KEL-60	60	227	34" x 42" x 45" (864mm x 1067mm x 1143mm)
KEL-80	80	303	37" x 46" x 46" (940mm x 1168mm x 1168mm)

STEAM JACKETED KETTLES - DIRECT STEAM

KDL-40-T

KDL-40

KDM-40-M

DIRECT STEAM - TILTING

MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H
TRI-LEG TYPE			
KDL-25-T	25	95	37" x 33" x 41" (940mm x 838mm x 1041mm)
KDL-40-T	40	151	42" x 34" x 41" (1067mm x 864mm x 1041mm)
KDL-60-T	60	227	45" x 36" x 45" (1143mm x 914mm x 1143mm)
KDL-80-T	80	303	49" x 39" x 47" (1245mm x 991mm x 1194mm)
KDL-100-T	100	379	51" x 41" x 45" (1295mm x 1041mm x 1143mm)
PEDESTAL TYPE			
KDP-25-T	25	95	35" x 28" x 40" (889mm x 711mm x 1016mm)
KDP-40-T	40	151	40" x 32" x 41" (1016mm x 813mm x 1041mm)
KDP-60-T	60	227	43" x 34" x 45" (1092mm x 865mm x 1143mm)

DIRECT STEAM - STATIONARY

MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H
KDL-25	25	95	26.5" x 26.6" x 59.5" (673mm x 676mm x 1511mm)
KDL-40	40	151	31.5" x 30.3" x 64.3" (800mm x 770mm x 1633mm)
KDL-60	60	227	35.0" x 32.6" x 69.5" (889mm x 828mm x 1765mm)
KDL-80	80	303	38.5" x 35" x 74" (978mm x 889mm x 1880mm)
KDL-100	100	379	41" x 36.8" x 79" (1041mm x 935mm x 2007mm)
KDL-125	125	473	45.5" x 39.4" x 83.3" (1156mm x 1001mm x 2116mm)
KDL-150	150	568	45.5" x 39.4" x 88.3" (1156mm x 1001mm x 2243mm)
KDL-250	250	946	53.5" x 46.5" x 99.8" (1359mm x 1181mm x 2535mm)

DIRECT STEAM - MODULAR

MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H
STATIONARY			
KDM-25	25	95	30" x 34" x 42" (762mm x 864mm x 1067mm)
KDM-40	40	151	36" x 34" x 42" (914mm x 864mm x 1067mm)
KDM-60	60	227	36" x 34" x 45" (914mm x 864mm x 1143mm)
TILTING			
KDM-25-T	25	95	30" x 34" x 42" (762mm x 864mm x 1067mm)
KDM-40-T	40	151	36" x 34" x 42" (9144mm x 864mm x 1067mm)
KDM-60-T	60	227	36" x 34" x 45" (9144mm x 864mm x 1143mm)

SD-650-K12

SD-1200-K1212

36-DM-K66

DIRECT STEAM MODELS

MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H
SD-450-K6	6	23	18" x 37" x 42.5" (457mm x 940mm x 1080mm)
SD-650-K12	12	45	26" x 37" x 47" (660mm x 940mm x 1194mm)
SD-760-K12	12	45	30" x 37" x 47" (762mm x 940mm x 1194mm)
SD-760-K20	20	76	30" x 37" x 51" (762mm x 940mm x 1295mm)

*Equipment Stands are 18" high.

DIRECT STEAM MODELS

MODEL NO.	CAPACITY GAL./LITERS	O.A. DIMENSIONS W x D x H
SD-1050-K66	6 and 6/ 23 and 23	42" x 37" x 42.5" (1067mm x 940mm x 1080mm)
SD-1200-K612	6 and 12/ 23 and 45	48" x 37" x 47" (1219mm x 940mm x 1194mm)
SD-1600-K1212	12 and 12/ 45 and 45	63" x 37" x 47" (1600mm x 940mm x 1194mm)
SD-1600-K2020	20 and 20/ 76 and 76	63" x 37" x 51" (1600mm x 940mm x 1295mm)
SD-1600-K6201	6 and 20/ 23 and 76	63" x 37" x 51" (1600mm x 940mm x 1295mm)
SD-1600-K1220	12 and 20/ 45 and 76	63" x 37" x 51" (1600mm x 940mm x1295mm)

*Equipment Stands are 18" high.

MODELS

ELECTRIC	GAS	DIRECT STEAM
24-EM-K66-24	24-GM-K66-200	18-DM-K66
36-EM-K66-24	24-GM-K66-200	24-DM-K66
36-EM-K66-24	36-GM-K66-200	36-DM-K66
		36-DM-K66

STEAM JACKETED MIXER KETTLES

Cleveland Range offers the most technically advanced product line of steam jacketed Mixer Kettles available today. The combination of rapid heat transfer via steam heating and the hydraulically powered stirring/scraping action, go together to produce quality food quickly and efficiently.

The stirring / scraping effect (produced by the main Agitator and secondary Agitator) not only thoroughly mixes the product, but it also reduces heating and cooling times dramatically.

To reduce cooling time, Cleveland Range offers an optional Automatic Water Cooling feature which operates by flushing the steam jacket with cold water (available on Direct Steam Mixer Kettles only).

Cleveland Mixer Kettles are available in Direct Steam or self-generating Electric and Gas with capacities ranging from 12 gallons (45 liters) to 250 gallons (946 liters). A wide variety of options (such as Sequential Programmers, Time/Temperature Chart Recorders, Water Meters, etc.) allow you to equip your Mixer Kettle to meet your specific requirements.

MKDT-12-T

DIRECT STEAM MODELS

MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H*
MKDT-12-T	12	45	28.63" x 32.25" x 33.38" (727mm x 819mm x 848mm)
MKDT-20-T	20	76	33.75" x 38" x 51.25" (857mm x 965mm x 1302mm)

*With Scraper/Agitator in working position.

HA-MKGL-60-T

GAS MODELS

MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H*
HA-MKGL-60-T	60	227	49.75" x 35.75" x 48.75" (1264mm x 908mm x 1238mm)
HA-MKGL-80-T	80	303	53.5" x 38.7" x 51.25" (1359mm x 983mm x 1302mm)

MKET-12-T

ELECTRIC MODELS

MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H*
MKET-12-T	12	45	27.63" x 32.75" x 33.5" (702mm x 832mm x 851mm)
MKET-20-T	12	76	32" x 38.88" x 45.75" (813mm x 988mm x 1162mm)

*With Scraper/Agitator in working position.

MKEL-60-T

ELECTRIC MODELS

MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H*
MKEL-40-T	40	151	58" x 36" x 60" (1473mm x 914mm x 1524mm)
MKEL-60-T	60	227	61.5" x 36" x 60" (1562mm x 914mm x 1524mm)
MKEL-80-T	80	303	65" x 39.75" x 60" (1651mm x 1010mm x 1524mm)

*With Scraper/Agitator in working position.

TMKEL-60-T

ELECTRIC MODELS

MODEL NO.	CAPACITY* GAL.	LITERS	O.A. DIMENSIONS W x D x H**
TMKEL-40-T	80	303	98.88" x 36" x 60" (2511mm x 914mm x 1524mm)
TMKEL-60-T	120	454	105.88" x 36" x 80" (2689mm x 914mm x 2032mm)
TMKEL-80-T	160	606	112.88" x 39.75" x 60" (2867mm x 1010mm x 1524mm)

*Total Capacity for two (2) Kettles.
**With Scraper/Agitator in working position.

MKDL-60-T

DIRECT STEAM MODELS

MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H*
MKDL-40-T	40	151	58" x 36" x 48.5" (1473mm x 914mm x 1232mm)
MKDL-60-T	60	227	61.5" x 36" x 48.5" (1562mm x 914mm x 1232mm)
MKDL-180-T	180	303	65" x 36" x 48.5" (1651mm x 914mm x 1232mm)
MKDL-100-T	100	379	73.5" x 40.5" x 54" (1867mm x 1029mm x 1372mm)
MKDL-125-T	125	473	78" x 40.5" x 54" (1981mm x 1029mm x 1372mm)
MKDL-150-T	150	568	78" x 40.5" x 57" (1981mm x 1029mm x 1448mm)

*With Scraper/Agitator in working position.

TMKDL-60-T

DIRECT STEAM MODELS

MODEL NO.	CAPACITY* GAL.	LITERS	O.A. DIMENSIONS W x D x H**
TMKDL-40-T	80	303	98" x 36" x 48.5" (2489mm x 914mm x 1232mm)
TMKDL-60-T	120	454	105" x 36" x 48.5" (2667mm x 914mm x 1232mm)
TMKDL-80-T	160	606	112" x 36" x 48.5" (2845mm x 914mm x 1232mm)
TMKDL-100-T	200	757	117" x 40.5" x 54" (2972mm x 1029mm x 1372mm)
TMKDL-125-T	250	946	126" x 40.5" x 54" (3200mm x 1029mm x 1372mm)
TMKDL-150-T	300	1136	126" x 40.5" x 57" (3200mm x 1029mm x 1448mm)

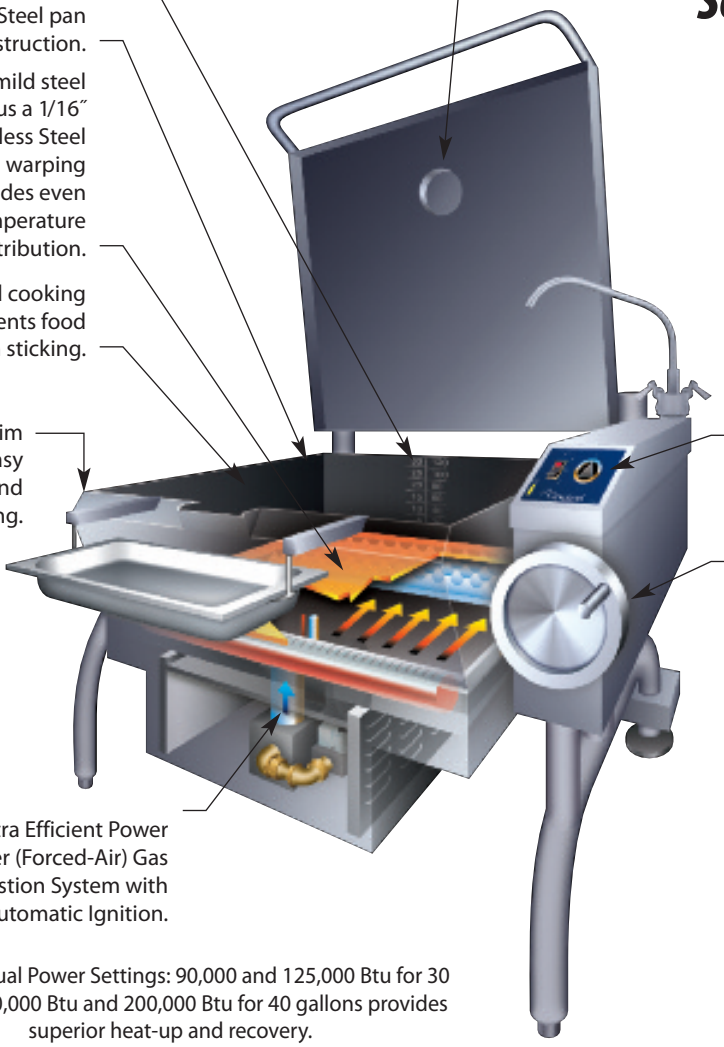
*Total Capacity for two (2) Kettles.
**With Scraper/Agitator in working position.

GAS & ELECTRIC TILTING BRAISING PANS

Cleveland Braising Pans

Value-Added Features Built Into Every Model.

PowerPan™ Series


Gallon/Liter Markings.
Durable 12 gauge, 304 Stainless Steel pan construction.
5/8″ /16mm mild steel clad bottom plus a 1/16″ /1.6mm Stainless Steel plate prevents warping and provides even temperature distribution.
Bead Blasted cooking surface prevents food from sticking.
Low 35" rim height for easy operation and cleaning.
Exclusive Ultra Efficient Power Burner (Forced-Air) Gas Combustion System with Automatic Ignition.
Vented Spring Assist Cover is standard.
10° Cooking Feature, tilt unit up to 10° without the power being turned off.
Splash Proof Controls and construction.
Easy-to-turn manual hand tilt, optional power tilt with manual override available.
Supplied with Cord & Plug for 115-volt controls.
Open base design for easy cleaning and maintenance.

Exclusive Dual Power Settings: 90,000 and 125,000 Btu for 30 gallons, 160,000 Btu and 200,000 Btu for 40 gallons provides superior heat-up and recovery.

SET10

SET15

SEL40TR
Shown with Sliding Drain Pan (SLD)

SGL40T1

SEL40T1

TILTING BRAISING PANS

Cleveland Tilting Braising Pans are designed for exceptional versatility.

Preparation of recipes that usually require various pots and pans can be accomplished efficiently with this "one piece of equipment" alternative.

A Cleveland Tilting Braising Pan can easily fit into your kitchen. Our special product designs utilize kitchen space for maximum output. In fact, the width of each unit is no greater than the actual cooking surface!

Cleveland Tilting Braising Pans are so versatile that you can braise, poach, pan fry, stir fry, steam, sauté, grill or deglaze in the same piece of equipment. Applications include:

- **Braising Pan:** *Spare Ribs, Sautéed Chicken, Pot Roast, Pork Chops*
- **Kettle:** *Soups, Stews, Chili, Sauces, Rice*
- **Vegetable Steamer:** *Frozen or Fresh Vegetables*
- **Grill:** *Pancakes, Bacon, Ham Steaks, Italian Sausages*
- **Griddle:** *Hamburgers, Hot Dogs, Pancakes*

Batch Size Volume Measures

The following Liquid Volume Measure Chart translates Batch Sizes to Portion Serving Calculations.

CAPACITY		BATCH SIZE Portions: Servings (calculated)					
U.S. Gals.	Liters	30 ml. 1 oz.	60 ml. 2 oz.	90 ml. 3 oz.	120 ml. 4 oz.	180 ml. 6 oz.	240 ml. 8 oz.
10	38	1,280	640	426	320	213	160
15	57	1,920	960	640	495	320	240
30	114	3,840	1,920	1,280	960	640	480
40	152	5,120	2,560	1,760	1,280	853	640

SEL-40-T1

ELECTRIC MODELS			
MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H
SEL-30-T1	30	114	39.2" x 41" x 39" (996mm x 1041mm x 991mm)
SEL-40-T1	40	151	51.2" x 41" x 39" (1300mm x 1041mm x 991mm)

*71" (1803mm) high with open Spring Assist Cover.

SGL-40-T1

GAS MODELS			
MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H
SGL-30-T1	30	114	39.2" x 41" x 39" (996mm x 1041mm x 991mm)
SGL-40-T1	40	151	51.2" x 41" x 39" (1300mm x 1041mm x 991mm)

*72" (1829mm) high with open Spring Assist Cover.

SET-10

SET-15

ELECTRIC MODELS			
MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H
SET-10	10	38	25" x 28.5" x 32.5" (635mm x 724mm x 826mm)
SET-15	15	56	31" x 28.5" x 34.4" (787mm x 724mm x 874mm)

SEL-40-TR (Shown with Sliding Drain Pan, SLD)

ELECTRIC MODELS			
MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H*
SEL-30-TR	30	114	36" x 37" x 42" (914mm x 940mm x 1067mm)
SEL-40-TR	40	151	48" x 37" x 42" (1219mm x 940mm x 1067mm)
SEM-30-TR	30	114	36" x 37" x 42" (914mm x 940mm x 1067mm)
SEM-40-TR	40	151	48" x 37" x 42" (1219mm x 940mm x 1067mm)

*72" (1829mm) high with open Spring Assist Cover.

SGM-40-TR

GAS MODELS			
MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H*
SGL-30-TR	30	114	36" x 37" x 42" (914mm x 940mm x 1067mm)
SGL-40-TR	40	151	48" x 37" x 42" (1219mm x 940mm x 1067mm)
SGM-30-TR	30	114	36" x 37" x 42" (914mm x 940mm x 1067mm)
SGM-40-TR	40	151	48" x 37" x 42" (1219mm x 940mm x 1067mm)

*72" (1829mm) high with open Spring Assist Cover.

ADVANCED FOOD PRODUCTION SOLUTIONS

Cleveland Cook Chill equipment can be found in small and large Food Production Kitchens producing a wide variety of quality foods to meet USDA / FDA standards. Conversion to Cook Chill can improve food quality, increase menu variety, assure food safety and lower costs.

Typical Cook Chill operators are casinos, schools, hotels, health care facilities, prisons, colleges, supermarkets, chain restaurants and caterers.

Advantages of Cook Chill

High Volume: Produce larger volumes in less time with better results.

High Production: Produce a greater variety of foods to meet changing menu and customer demands.

High Consistency: Duplicate the same excellent results, each time and every time.

Increase Efficiency: Reduce the expense of labor, food, and other costs by 20 to 50%.

Innovation: Create methods of food production that provide desired results.

Cook Chill Menu Items

Many menu items can be produced in Cook Chill equipment – soups, sauces, stews, casseroles, salad dressings, cold salads, gelatins, pie fillings, whole meats, and many ethnic specialties.

Mixer Kettles

Any product that will flow can be cooked in a Mixer Kettle and pumped with a Food Pump into Cook Chill bags or pans.

This produces consistently high quality food by:

- Mixing gently yet thoroughly while cooking to achieve the desired textures and flavors.
- Pumping product with a piston food pump to retain the shape and quality of the food.
- Cooking to the desired doneness and rapidly chilling to stop the cooking process and retain quality.
- Producing hot or cold recipes while maintaining food safety standards.

Cook Tanks & TurboJet

Meats and many other foods such as rice, potatoes and vegetables can be cooked in a Cook Tank or TurboJet. Both use a low temperature water bath to slow cook the vacuum packaged products.

IT'S ALL ABOUT OFFERING MORE CHOICES & PROVIDING BETTER SOLUTIONS

As the leader in Cook Chill, Cleveland Range offers the largest selection of Cook Chill production and support equipment.

A Cleveland Range Cook Chill Specialist can help develop strategies and ideas for your specific Cook Chill operation.

More Choices & Solutions

Kettle Cooking

- Agitator Mixer Kettles, horizontal, vertical or inclined mixer styles
- Sizes from 40 gallons to more than 500 gallons
- Pasta Kettles

Cook Tank Cooking

- 600, 1,000 and 2,000 lbs. capacity Cook Chill Tanks
- 60 and 120 gallon Combination Tumble Chiller / Cook Tanks
- TurboJet Chiller / Cook Tank

Pumping and Filling Equipment

- Product Metering Filling Station
- Cycle-Matic, automatic-form-fill seal machine

Product Chilling

- Vertical and Horizontal Water-Bath Chillers
- Capacities from 120 to 320 gallons per batch

Support Equipment

- Gas fired and electric Steam Boilers
- Ice Builders
- Glycol Cooling System
- Compressed Air Systems

Factory - Customer Support

Cleveland Range is well known for customer satisfaction and it's proven factory training program.

Pre-Sales Support

- Working with design consultants, architects, engineers and the end user

Pre Start-Up Support

- Meeting with staff regarding installation and maintenance criteria
- Discussing recipe development, staffing requirements, etc.

Systems Start-Up and Employee Training

- Installation inspection, equipment calibration and start-up
- Training the food production staff
- Food preparation and recipe adjustments
- Discussing "HACCP" and food safety regulation

All Cleveland Range Cook Chill equipment comes with a one year warranty.

Cleveland
Experts in Steam Cooking

STEAMERS / COMBI-OVENS / KETTLES / BRAISING PANS / ROTISSERIES / COOK CHILL SYSTEMS

Ph: 1-800-338-2204 / Web: www.ClevelandRange.com / Email: Steam@ClevelandRange.com

Innovative Steam Cooking Manufacturing Since 1922

Cleveland Range has led in almost every major advancement in steam cooking equipment.

Cleveland first led this development with the Pressure Steamer and in 1974 with the invention of the Cleveland Convection Steamer.

Since then, Cleveland has added the design and manufacturing of Steam Jacketed Kettles, Tilting Braising Pans, Convotherm by Cleveland Combi-Ovens, Rotisseries and Cook/Chill Equipment to its product line.

With on-going investment in rugged high quality construction, energy efficiency, reliability and easy to use controls, Cleveland has grown to be the leading designer and manufacturer of Steamers, Kettles, Braising Pans, Convotherm by Cleveland Combi-Ovens, Rotisseries and Cook/Chill Systems in North America.

As a Cleveland customer, you can depend on us to continue to provide high quality cooking equipment to meet the most demanding needs. Our goal is to make the day-to-day work in the kitchen easier for you.

SOLUTIONS

Cleveland Range LLC. provides many of the operational solutions from Manitowoc, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits, and efficiency.

Manitowoc

FINANCING

Manitowoc offers low-rate, fast-approval financing on equipment from Manitowoc brands and on other equipment when purchased with Manitowoc brands. Preserve capital, simplify budgeting, and get the equipment you need today, from Manitowoc Authorized Dealers with Manitowoc financing.

Manitowoc STAR CERTIFIED SERVICE AND PARTS

SERVICE

Cleveland Range LLC. products are backed nationwide by Manitowoc STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. Manitowoc STAR service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

To learn how Cleveland Range LLC. and other leading Manitowoc brands can equip you, or to apply for financing, visit www.enodisusa.com, consult your dealer, or call 727-375-7010.

Manitowoc